

LAUNA



BASQUETRONOMY

RIOJA ALAVESA WINES

After seven generations dedicated to the world of wine, Teodoro Unzalu and María Felisa Gaztelurrutia realized their vision in 1978 by establishing their first winery in Villabuena, Rioja Alavesa.

In 2006, their children—the ninth generation—renewed their parents' original dream through perseverance and hard work, culminating in the construction of the current winery in Laguardia, Rioja Alavesa.

Nestled underground beside the Sierra de Cantabria mountain range, the winery sits at an elevation of 690 meters, encompassed by a 57-hectare vineyard.

Today, the winery is managed by three siblings: Iker, Unax, and Usuri. The 57 hectares of meticulously tended vineyards serve as a testament to the wines' quality and consistency.

The numerous national and international accolades received by the winery underscore its commitment to excellence and its promising future.

WINES

LAUNA



LAUNA SOBRE LIAS (WHITE)

The process begins with meticulous hand harvesting to ensure that only the best grapes are selected.

This is followed by a gentle, natural pressing technique that carefully extracts the juice solely from the flowers of the wine grapes, preserving their delicate flavors and aromas.

Once the extraction is complete, the juice is transferred to stainless steel tanks where it undergoes a controlled fermentation process.

This fermentation is maintained at a precise temperature of 16 degrees Celsius and is carefully monitored over a period of three weeks to ensure optimal flavor development and to maintain the wine's natural integrity.

D.O Rioja - Rioja Alavesa		60% Viura 40% Chardonnay
750ml	13% vol	13.250 bottles

LAUNA



LAUNA CRIANZA (RED)

The harvest is done manually, allowing for the careful selection of each grape cluster to ensure that only the highest quality fruit proceeds to the next stages of production.

Once destemmed, the grapes undergo fermentation and maceration with their skins for 20 days in small-capacity stainless steel vats, each with a specific volume of 16,000 kg.

This controlled environment allows for precise management of the fermentation process, ensuring optimal extraction of flavors and aromas.

Following this, the wine undergoes aging for 15 months in oak barrels, using both French and American oak. This aging process allows the wine to develop unique complexity and depth.

Of the barrels used, 20% are new, while the remaining 80% have been used once before, striking a balance that integrates the oak flavors harmoniously into the wine.

D.O Rioja - Rioja Alavesa		Tempranillo
750ml	14,5% vol	

LAUNA



BASQUETRONOMY

LAUNA SELECCIÓN FAMILIAR CRIANZA (RED)

The vineyard boasts an average age of 56 years, ensuring that the vines are well-established and capable of producing grapes with concentrated flavors and complexity. To further optimize and concentrate the quality of the wine, the yield is meticulously limited to 5,100 kg.

This careful control of the yield ensures that each grape contributes to the overall richness and depth of the wine. The vineyard is situated at an average altitude of 585 meters, providing a unique microclimate that enhances the grape's natural characteristics and acidity.

The wine-making process begins with a meticulous hand harvest, ensuring that only the finest grapes are selected. After harvesting, the grapes are carefully destemmed to remove any unwanted stems and to ensure purity of flavor. The fermentation process takes place over 8 days in low-capacity stainless steel tanks, each with a capacity of 16,000 kg.

This controlled fermentation environment allows for precise temperature regulation and optimal extraction of flavors. Following the initial fermentation, the wine continues to macerate with its skins for an additional 12 days. This extended maceration period enhances the wine's color, tannins, and aromatic complexity, resulting in a final product that is rich, well-structured, and full of character.

D.O Rioja - Rioja Alavesa		Tempranillo
750ml	14% vol	30.245 bottles

LAUNA



BASQUETRONOMY

LAUNA SELECCIÓN FAMILIAR RESERVA (RED)

The winemaking process begins with a careful hand harvest, ensuring that only the best grapes are selected for production. After the grapes are harvested, they are meticulously destemmed to remove the stems and preserve the pure fruit flavors.

The destemmed grapes then undergo fermentation for 8 days in low-capacity stainless steel tanks, each holding up to 16,000 kg. This controlled environment allows for precise management of the fermentation process, ensuring optimal flavor development. Following the initial fermentation, the wine continues to macerate with its skins for an additional 14 days. This extended maceration period enhances the wine's color, tannins, and aromatic complexity, resulting in a rich and well-structured final product.

After the maceration process is complete, the wine is aged for 24 months in new French oak barrels. This aging period allows the wine to develop further complexity and depth, as the interaction with the oak imparts subtle flavors and aromas, such as vanilla, spice, and toasted notes. The new French oak barrels also contribute to the wine's tannic structure, adding a layer of elegance and sophistication.

The result is a wine that is well-balanced, with a harmonious integration of fruit, tannins, and oak, ready to be enjoyed after its extensive maturation period.

D.O Rioja - Rioja Alavesa		90% Tempranillo
750ml	14% vol	26.050 bottles

LAUNA



BASQUETRONOMY

LAUNA SELECCIÓN FAMILIAR WHITE

The fermentation process takes place in new French oak barrels, where the wine is kept in contact with its own fine lees. This method enhances the wine's volume and structure, contributing to a richer mouthfeel and greater complexity.

The fine lees, consisting of dead yeast cells and grape particles, impart additional depth and subtle flavor nuances during fermentation.

After fermentation, the wine is aged for 5 months in the same French oak barrels where the fermentation occurred. This extended contact with the oak and lees allows the wine to develop further complexity and integration of flavors.

The aging process in new French oak barrels imparts delicate notes of vanilla, spice, and toast, complementing the wine's natural fruit character. The result is a well-balanced wine with enhanced volume, structure, and a harmonious blend of fruit and oak influences, ready to be enjoyed.

D.O Rioja - Rioja Alavesa		Viura
750ml	13% vol	1.330 bottles

LAUNA



BASQUETRONOMY

IKUNUS (RED)

Situated in the renowned "Golden Mile" of Rioja Alavesa, this vineyard was planted in 2005 at an altitude of 690 meters. The high-density plantation, with 4,800 plants per hectare, fosters intense competition among the vines. This competition results in the production of small grape bunches with high-quality, concentrated flavors. The yield is carefully limited to 3,900 kg per hectare to further ensure the superior quality of the grapes.

The winemaking process begins with a meticulous hand harvest, ensuring that only the finest grapes are selected. After harvesting, the grapes undergo a rigorous selection process and are then destemmed. Fermentation takes place over 7 days in low-capacity stainless steel tanks, each with a capacity of 16,000 kg, allowing for precise control over the fermentation process. Following this initial fermentation, the wine continues to macerate with its skins for an additional 17 days, enhancing the wine's color, tannins, and aromatic complexity.

The malolactic fermentation, a secondary process that softens the wine's acidity, is completed in two types of French oak vessels: 50% in new French oak barrels of 225 liters and 50% in French oak bocoys of 500 liters. This combination of barrel sizes allows for a balanced integration of oak flavors and contributes to the wine's structure and depth.

The result is a wine that embodies the unique terroir of the Rioja Alavesa, with concentrated flavors, a well-structured body, and a harmonious blend of fruit and oak influences.

D.O Rioja - Rioja Alavesa		Tempranillo
750ml	14% vol	11.847 bottles

LAUNA



AMAITA (RED)

The best bunches, coming from the vineyard located surrounding the winery, are selected to produce this special wine.

Found in the defined “Golden Mile” of Rioja Alavesa, was planted on 2005 at an altitude of 650 m. High density plantation (4.800 plants/ Ha) has caused great rivalry among the plants, giving rise small bunches with small grapes of high quality. Limited yield to 3.900 kg/Ha.

Hand harvested, 50% of selected grapes are manually destemmed to put them into opened 500 litter French oak barrels where alcoholic fermentation will take place.

The other 50% of grapes will make the fermentation in low capacity tank. Them, continues the maceration during 15 days.

Both wines finishes malolactic fermentation in new French oak barrel of 225 l (50%) and 500 l (50%).

D.O Rioja - Rioja Alavesa		Tempranillo
750ml	14% vol	5.890 bottles